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RED CROSS

COMBINATION RANGES

The WELCOME



CATALOG NO. 61

CO-OPERATIVE FOUNDRY CO.
Rochester, New York

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CCA

"Good Cooking Made Certain"

RED CROSS WELCOME RANGE

Series G—Combination for Gas and Coal

THE RED CROSS WELCOME is an outstanding indication of that greater efficiency and usefulness made possible through superior Red Cross design and construction.

Reflecting that type of superiority which has kept Red Cross in the lead for over three generations, the RED CROSS WELCOME combines all the features which years of practical experience have proved are necessary to insure a perfect working combination oven range.

The RED CROSS WELCOME is made in two styles: the Series G with a combination oven for gas and coal, and the Series C which has no combination oven. The Series G is described and illustrated in the first part of this catalog; the Series C in the second part.

A large and scientific flue arrangement in the Welcome allows for the free circulation of heat around the oven when baking with coal. The fire box, grates, combination oven and other important features are briefly described on pages 4 and 5.

Simple and easy to operate, the housewife can use a RED CROSS WELCOME with utmost confidence; it was designed for her personal convenience and enjoyment. The more she uses it, the more she will wonder how she ever succeeded in doing her cooking and baking without it—such is Red Cross efficiency.

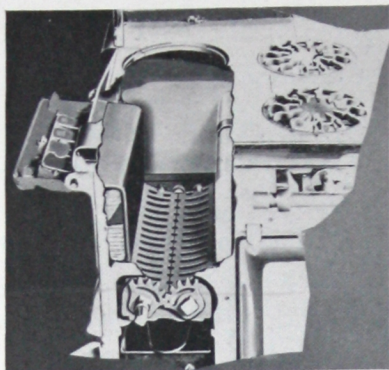
There are RED CROSS WELCOME ranges to suit homes of all types and sizes. Each model has a full 20-inch fire box and a full 18-inch oven, regardless of other equipment selected to complete any particular model.

Every RED CROSS WELCOME shown in this catalog can be furnished in either lustrous gray porcelain enamel or velvet black finish. But for convenience in illustrating and to keep the size of this catalog at a minimum, each style range is pictured only once in either the lustrous gray or velvet black.

All styles of RED CROSS WELCOME ranges, including the combination oven type, have been tested and approved by Good Housekeeping Institute.

Be sure to specify, when ordering, whether the range is for use with natural or manufactured gas.

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THE UNUSUALLY DEEP AND AMPLE FIRE BOX

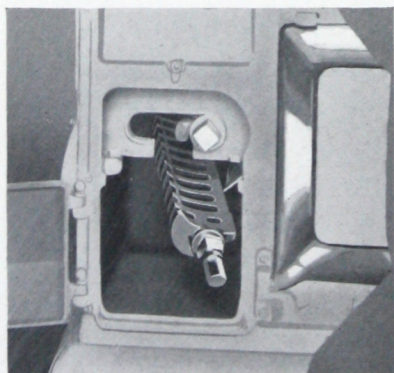
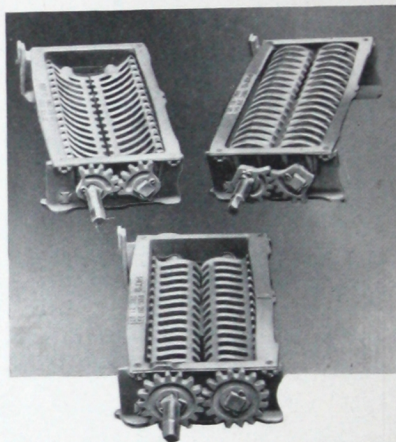
The unusually long, wide and deep fire box of heavy, rugged bricks and carefully fitted parts, is an important feature in all Red Cross Combination Ranges. This assures perfectly uniform baking qualities, economy in fuel and easy control of heat distribution. Note the ample water front.

DUPLEX OR DOCKASH STYLE GRATES, AS DESIRED

The selection of either the Duplex or Dockash style grate is wholly a matter of preference.

The Duplex Grate provides a concaved surface for burning coal and can be reversed, with its flat surface up, for burning wood. This is a very efficient grate for eliminating clinkers. A half turn over, then back, creates a new bed of fire.

The Dockash Grate has a flat surface and can be used on either side for burning coal. When operating, it revolves entirely around.



GRATES INSTANTLY RE- MOVABLE AND A HIGH, DEEP ASH PIT

The picture shows how easily either the Duplex or Dockash style grate may be removed. No bolts or pins to delay the operation; just lift up the splice and drop down the bars—it's easy!

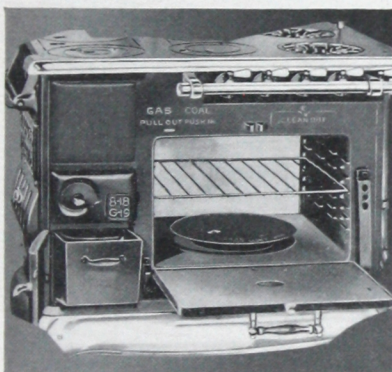
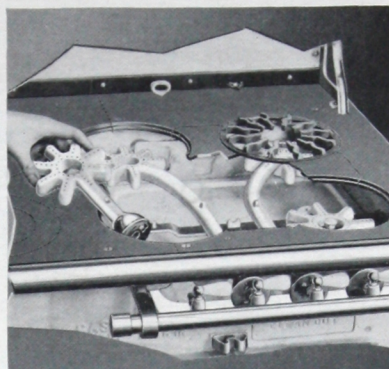
There is a decided advantage in the big, roomy ash pit; it not only allows for a large ash pan, but provides for free circulation of air to the grate area.

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REMOVABLE COOKING BURNERS AND THE COOKING TOP EQUIPMENT

Cooking burners require frequent cleaning to insure economical and efficient operation. How simple and easy it is to lift them from the Red Cross Combination Range is shown in the picture.

There are three regular burners, one giant and one simmering burner. Automatic lighter is optional. Cooking burners are also enameled on all enamel finish ranges.



THE PATENTED COMBINA- TION OVEN FOR BAKING WITH GAS OR COAL

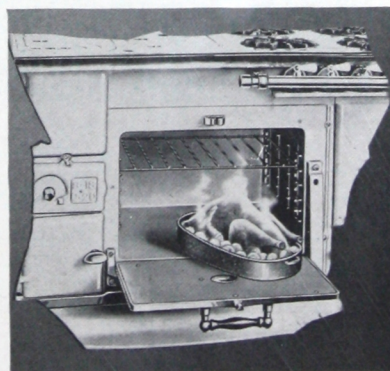
Simple and efficient in operation, this patented combination oven gives equally good results in baking with gas or coal. To operate, the burner plate is simply turned up, with the cover lifter, for use with gas (see picture), or down flush with the oven bottom for use with coal. There are no racks or baffle plates to remove.

The patented combination burner feature in this oven is used in Series G ranges only.

DROP OVEN DOOR WHICH FORMS A CONVENIENT SHELF—FULL 18-in. OVEN

The drop oven door forms a convenient shelf for removing contents of oven for inspection, basting, etc. It also makes possible the use of a spring action safety catch and bar handle—this handle being always cool and convenient for use.

Note the full 18-inch oven. All the oven space is available for use in a Red Cross Combination Range. There are no obstructions or baffle plates to provide for.

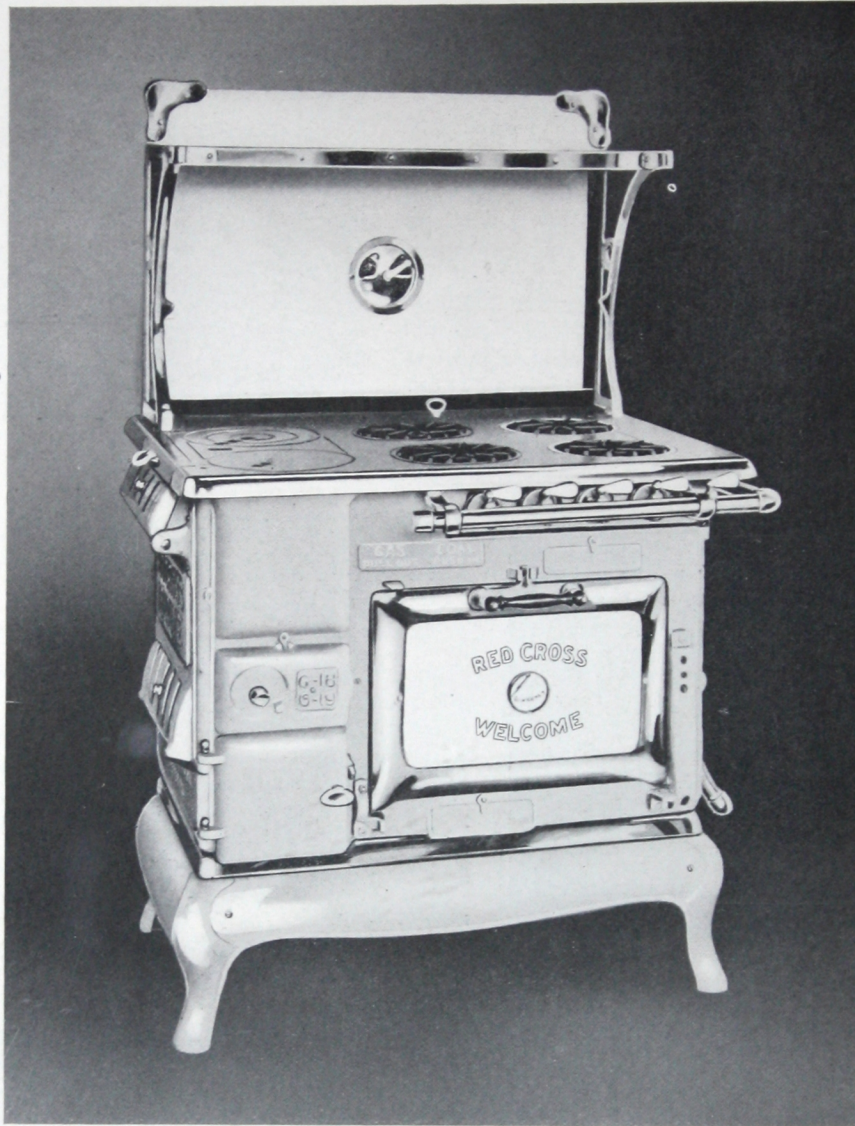


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6-18-G RED CROSS WELCOME
with High Shelf

A small, compact model which requires only 36 inches of floor space. It has two covers for coal and four covers for gas; combination oven, for use with both gas and coal. High shelf provides a convenient space for use while cooking. Finished in lustrous gray enamel or velvet black. Both finishes have white enamel oven door panel and splasher back with plain nickel trim.

Baking Oven.....	18 x 19 x 12 in. high
Cooking Top.....	25 x 34 in.
Floor Space.....	29½ x 36 in. over all
Height to Cooking Top.....	33 in.
Fire Box.....	16½ x 7 in.; 12 in. deep

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8-18-G RED CROSS WELCOME
with High Shelf

In general construction this range is the same as the 6-18-G Welcome. It has two additional cooking covers on the coal section of cooking top. Bakes with coal or gas in combination oven. Requires 46 inches floor space. Finished in lustrous gray enamel or velvet black. Both finishes have white enamel oven door panel and splasher back with plain nickel trim.

Baking Oven.....	18 x 19 x 12 in. high
Cooking Top.....	25 x 44 in.
Floor Space.....	29½ x 46 in. over all
Height to Cooking Top.....	33 in.
Fire Box.....	16½ x 7 in.; 12 in. deep

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6-18-G RED CROSS WELCOME
with High Warming Closet

The High Warming Oven on this model range enables the housewife to keep meals at their proper temperature until serving time. Range requires only 36 inches floor space. It has two covers for coal and four for gas. Combination Oven for baking with coal and gas. Finished in lustrous gray porcelain enamel or velvet black. Both finishes have white enamel oven door panel and splasher back with plain nickel trim.

Baking Oven.....	18 x 19 x 12 in. high
Cooking Top.....	25 x 34 in.
Floor Space.....	29½ x 36 in.
Height to Cooking Top.....	33 in.
Fire Box.....	16½ x 7 in.; 12 in. deep

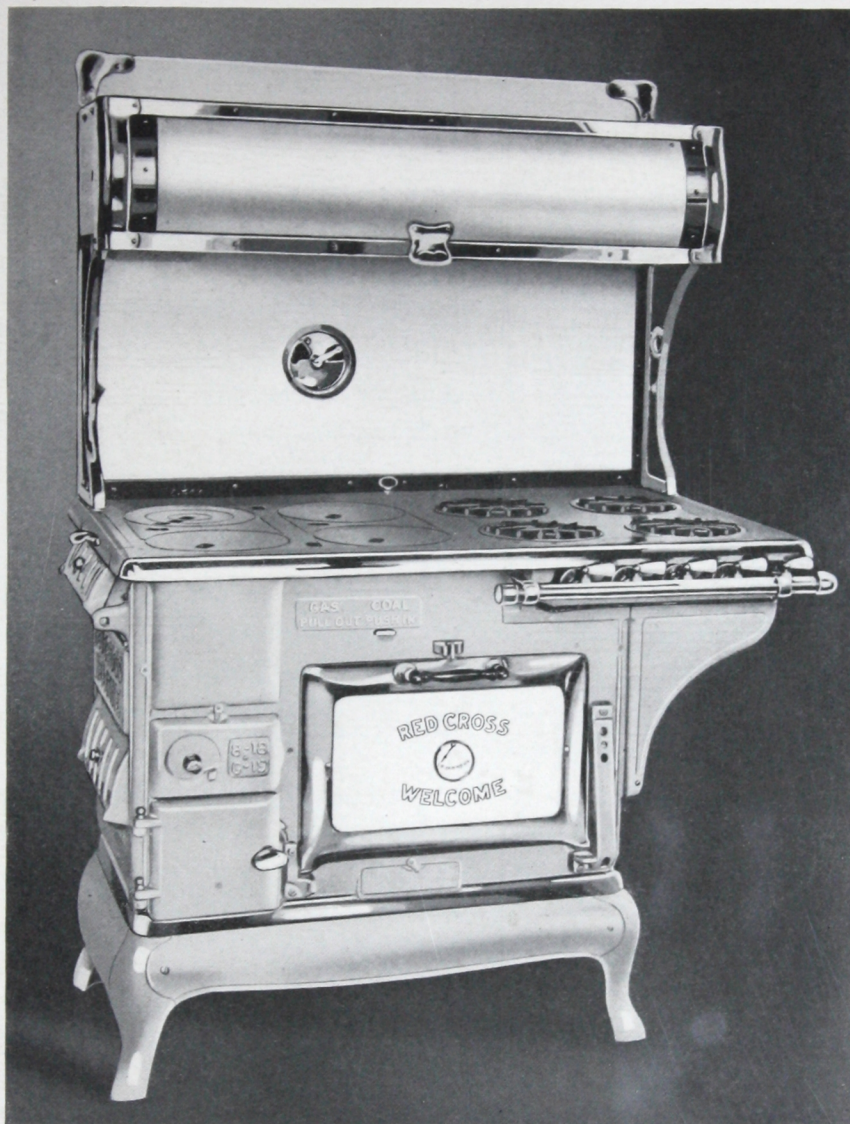
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8-18-G RED CROSS WELCOME
with High Warming Closet

The complete model of the largest size Red Cross Welcome Combination Oven Range. Bakes with coal and gas in one oven. Cooking top has four covers for coal and four covers for gas. High Warming Oven of proportionately larger size than on the 6-18-G style. Finished in lustrous gray enamel or velvet black. Both finishes have white enamel oven door panel and splasher back with plain nickel trim.

Baking Oven.....	18 x 19 x 12 in. high
Cooking Top.....	25 x 44 in.
Floor Space.....	29½ x 46 in.
Height to Cooking Top.....	33 in.
Fire Box.....	16½ x 7 in.; 12 in. deep

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RED CROSS WELCOME RANGE

Series C—With Elevated Baking and Broiling and Pastry Ovens

THE Series C RED CROSS WELCOME is the last word in range efficiency! It is the ultimate type to which all other ranges, whether gas, coal or combination, must concede superiority when it comes to year-round usefulness, labor-saving advantages and completeness.

Elevated Baking and Broiling and Pastry Ovens provide the facilities for use with gas in this style Welcome—the Series C; it has no combination oven for baking with gas and coal. The lower baking oven is for use with coal only.

The Elevated Baking Oven, on the left-hand side, is a full 18-inch oven and equipped with a cooking burner in the cast-iron oven bottom. This makes it possible to use the oven for cooking as well as baking. When cooking, the door may be closed and all odors carried off into the chimney. Wilcolator Oven Heat Control may be attached to this oven, giving all the advantages for which oven regulated heat is now justly famous.

Real broiling facilities are provided for in the Elevated Broiling and Pastry Oven on the right-hand side. It is equipped with a white porcelain enameled broiler pan and nicked wire rack. This oven is also arranged for baking of cakes, pies and pastries and it gives this convenience for use while the regular baking oven is cooking the balance of the meal—such is Red Cross convenience.

Removable linings in these Elevated Ovens make frequent cleansing easy. The linings are also porcelain enameled on all gray enamel finish ranges and finished in aluminum on the velvet black ranges.

Made in two sizes, the 6-18-C and the 8-18-C, both models described and illustrated on pages 12 and 13.

The Series C RED CROSS WELCOME has also been tested and approved by Good Housekeeping Institute.

In ordering, be sure to specify whether the range is for use with manufactured or natural gas.

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WILCOLATOR OVEN HEAT CONTROL

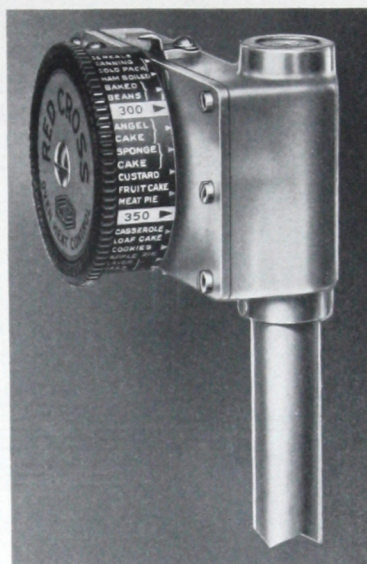
*Furnished as extra equipment for Elevated Baking Oven
only on Series C Red Cross Welcome Ranges.*

THE successful baking of delicate foods and the correct roasting of meats is entirely a matter of temperature of the oven and the length of time in cooking. The automatic control of temperature obtained through use of the Wilcolator removes the principal factor of uncertainty and makes it possible to obtain uniform results.

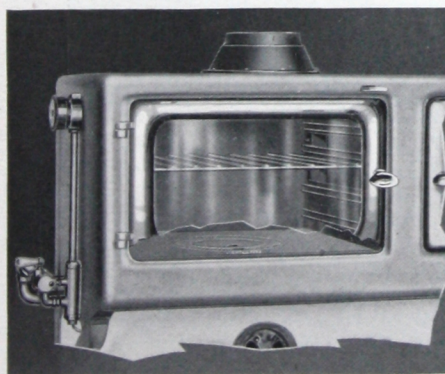
Simply turn the cooking chart dial on the Wilcolator to its proper position, which is plainly marked right on the dial for each food, and the oven is quickly brought to the correct temperature and held there.

It's as easy to read as the hands of a clock.]

Whole meal cooking, oven canning and all the latest methods for which oven regulated heat is best adapted are possible with the Wilcolator.



THE CLOSED OVEN ARRANGEMENT FOR ODORLESS COOKING



This shows the cooking burner provided in the cast iron bottom of the Elevated Baking Oven.

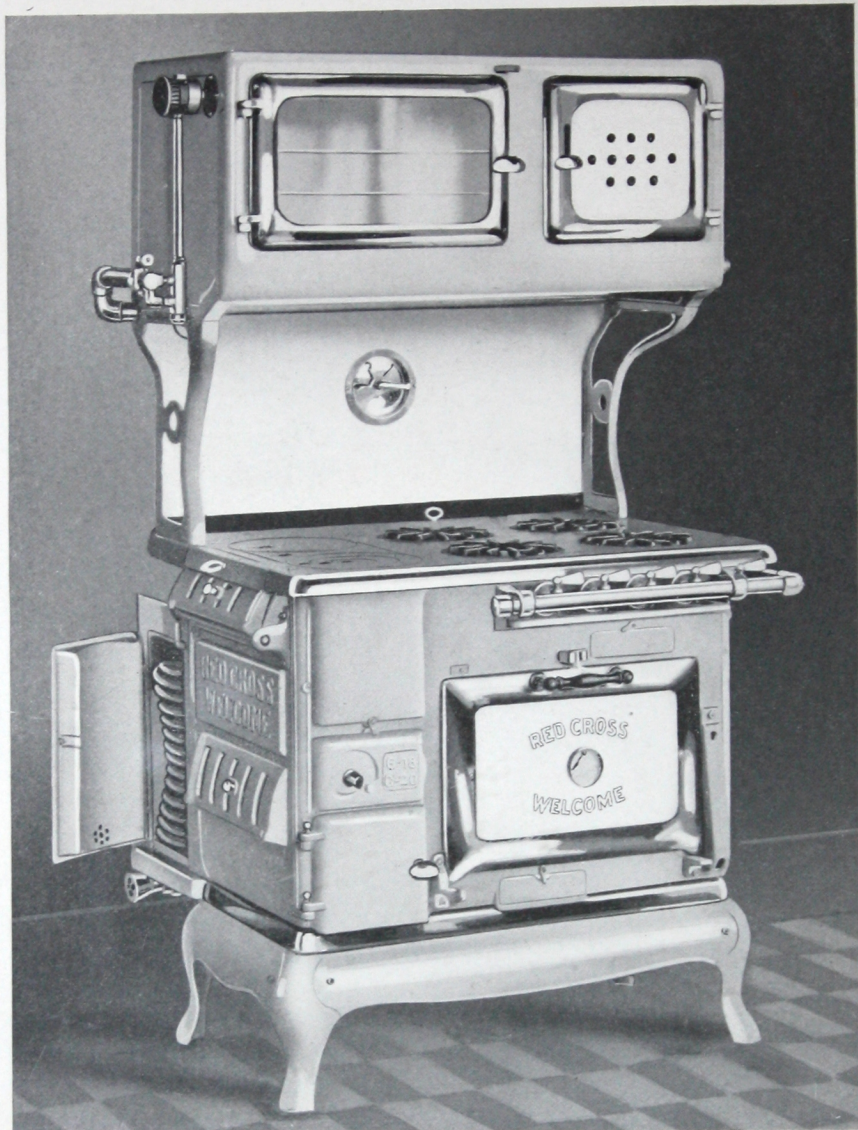
With this convenience it is possible to cook without any odor permeating the house. The door is closed and the odors carried off into the chimney.

When used for baking, the cooking cover is replaced and the baking proceeds as with the ordinary gas baking oven.

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6-18-C RED CROSS WELCOME

with Elevated Baking and Broiling and Pastry Ovens

Requires only 36 inches of floor space. This Series C Welcome has no combination oven, being equipped with Elevated Baking and Broiling and Pastry Ovens. The cooking top has two covers for coal and four covers for gas. Lower oven is used for baking with coal only. The Red Cross Gas Water Heater and Wilcolator Oven Heat Control on this range are both optional. Finished in lustrous gray enamel or velvet black. Leg Base may be replaced with Cabinet Base, same as pictured on opposite page.

Baking Oven (lower for coal)	18 x 19 x 12 in. high	Cooking Top	25 x 34 in.
Baking Oven (elev. for gas)	18 x 16 x 11 in. high	Floor Space	29½ x 36 in. over all
Broiling and Pastry Oven		Height to Cooking Top	33 in.
(elevated)	18 x 12 x 11 in. high	Fire Box	16½ x 7 in.; 12 in. deep

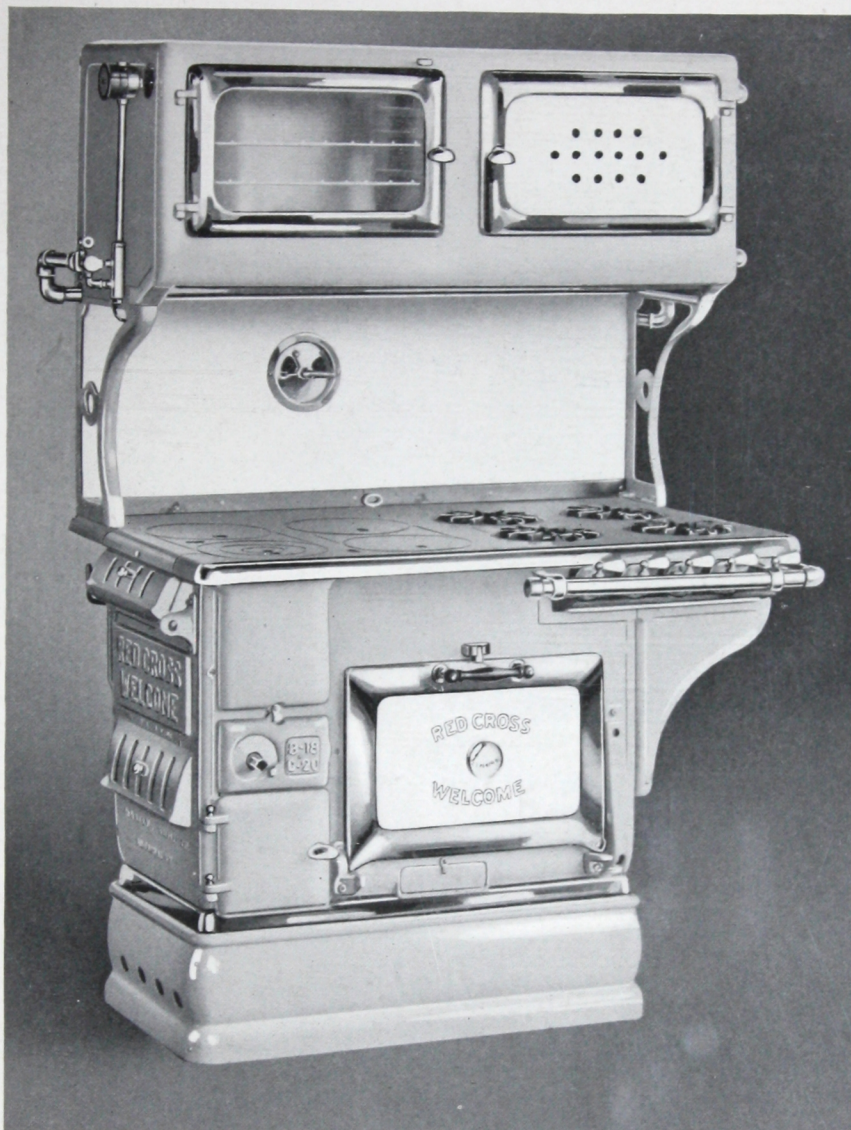
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8-18-C RED CROSS WELCOME
with Elevated Baking and Broiling and Pastry Ovens

This model range is similar to the 6-18-C Welcome pictured on the opposite page but with a larger cooking top capacity—it has four covers for coal and four covers for gas. It is a Series C and the lower oven is used for baking with coal only. The Wilcolator Oven Heat Control is optional. Finished in a lustrous gray enamel or velvet black, both finishes having white enamel oven door panel and splasher back. Can be equipped with Leg Base instead of Cabinet Base, if desired.

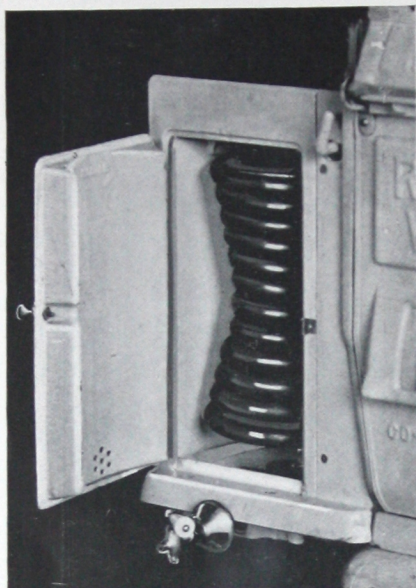
Baking Oven (lower for coal) . . . 18 x 19 x 12 in. high
 Baking Oven (elev. for gas) . . . 18 x 16 x 11 in. high
 Broiling and Pastry Oven
 (elevated) . . . 18 x 16 x 11 in. high

Cooking Top 25 x 44 in.
 Floor Space 29½ x 46 in. over all
 Height to Cooking Top . . . 33 in.
 Fire Box 16½ x 7 in.; 12 in. deep

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THE RED CROSS GAS WATER HEATER

Makes Steaming Hot Water Available The Year 'Round!



THIS gas water heating unit is adaptable to all Red Cross Welcome Ranges shown in this catalog. It is a comfort and a convenience.

Constructed with a spiral copper coil, like any efficient water heater, and encased in a special compartment which is porcelain enameled inside and out to prevent rust and corrosion—it is a most efficient water heater.

When connected with the range, it heats in direct circulation with the regular coal water front and both may be used at the same time, if desired.

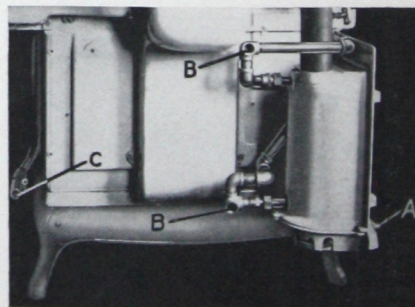
Located where it is convenient to operate, yet where it is not obtrusive and requires no extra room, this unit eliminates the necessity of an extra tank heater.

8 REASONS FOR WATER HEATING EFFICIENCY

- 1—Located where it does not interfere with the range itself.
- 2—Has over 14 feet of $\frac{3}{4}$ -in. copper coil with 386 square inches of heating surface.
- 3—Only one gas burner. Scientifically ventilated and arranged for low operating cost.
- 4—Water front and copper coil are separate units. This eliminates leaky coils in the fire box.
- 5—Dust or ashes cannot clog the gas burner. It's not in the fire box.
- 6—Porcelain enamel inside and out. Cannot rust or corrode.
- 7—Plumbing much simpler than with separate water heater. Pipes back of range, out of sight.
- 8—If occasion demands, heater can be removed from range and set up separately in any desired location.

PLUMBING MORE SIMPLE THAN WITH AN ORDINARY WATER FRONT

The Red Cross Gas Water Heater is shipped complete with all pipe connection and fittings. The picture shows how these are assembled—for convenience in assembling all fittings are numbered in the order of assembly and the plumber is enabled to make connections quickly.



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RED CROSS FEATURES OF INTEREST!

POLISHED TOPS

A polished top is a very desirable and attractive feature to most modern housewives. It eliminates blacking and is easily cleaned. Where it is desired to equip a Red Cross Range in velvet black finish, with a polished top, this must be ordered as an extra. All Red Cross Ranges in gray enamel finish have the polished top as regular equipment.

FIRE BOX LININGS

Brick linings are furnished for hard coal and cast iron linings for soft coal, wood or coke, in all Red Cross Ranges. If other than hard coal is to be burned, it must be specified in ordering the range.

Red Cross Fire Box Linings are high grade in every respect. The bricks are heavy and rugged—of sufficient thickness to give long, durable service. The Cast Iron Linings are extra heavy, made in sections and accurately fitted. Both types of linings are easily removable for changing or replacement.

WATER FRONTS

A water front may be installed in any size or style Red Cross Combination Range. The Red Cross water front is of extremely heavy construction and large capacity. Each water front is carefully tested under pressure and can be relied upon to give good service and an ample supply of hot water.

NICKELING

An exceptionally good grade of heavy nickel work on all Red Cross Ranges results in a lasting finish of much beauty. Where possible, the design of the nickel work is always plain, making it easy to clean and keep clean. All Red Cross Ranges are equipped with loose nickel borders on the cooking top, making it possible to lift them off for easy and frequent cleansing.

PORCELAIN ENAMELING

The lustrous gray enamel on Red Cross Ranges is genuine porcelain enamel. Extreme care is used in its application—it is fused right into the iron. Experts skilled in the art produce this beautiful, lasting finish. The enameling on Red Cross Ranges is done in our own factory in one of the largest and best equipped plants in the country devoted to range enameling exclusively.

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Manufactured by

CO-OPERATIVE FOUNDRY COMPANY

ROCHESTER, NEW YORK

*Makers of Ranges, Furnaces and Heaters exclusively
for more than half a century*

Western Branch:

505 SO. CLINTON ST., CHICAGO, ILL.